_		and the second second											30,55
		1:10 pm	Departm	ent of Pu Division o	iblic He	alth a	nd Sc	ocial Se	ervices	X-14030		HE 1/2 397 St.	
		7.70 p.							Donort		Page _	1 .	.7-
INSPECTIC	N RSN TYPE	GRADE	Food Es	Ladiisi	imer	ADLICE	pec	HOI	Keport		-age_	1_0	
Regular	1	GRADE	9 / 30	17517	ESI	ABLIST	SA I (C	NAME S	Ward.				
Follow-up	1010	1 7 1	and the same of th						1,50	****	_		
		RATING	TIME IN	الالمصا	29	PERMIT HOLDER Orenh: 11 / 1/1.							
Complaint		TO THE			100	LOCATION (Address)							- 67
	Investigation SANITARY PERMIT NO. LOC Other:					Drive Deledo, Guan (nicronsing Amil - 204 flow)							
Other:		1) rive	De	(40)	buum ()	nicronsily Mai	1-00	FLagr	1
ES	TABLISHME		AREA	TELEPHON					on Violations	4 22 2	RIS	SK ÇAT	EGORY
	Retor			195-319	1101				tervention V				
	FO	ODBORNE	ILLNESS RIS	K FAC	TORS	AND	PUE	BLIC H	EALTH	INTERVENT	IONS	1	Eby -
			ated compliance (IN, OU										
IN = In co	ompliance Ol		nce N/O = Not observed								on PTS	= Deme	erit points
Complian	nce Status			cos	R PTS	Con	npliand					cos	RIPT
			ervision			10000				ardous Food (TC			
1 N 0	DUT		present, demonstrates		6					g time and temperatu		+	6
		knowledge, and p	enorms audes veo Health							ting procedures for hot		+	6
2 IN 6	nint .		reness; policy present	- 1	16					g time and temperatures	88	+	6
3 W)			orting, restriction & exclus	uion I	6		IN OUT			olding temperatures		+-+	6
0 167	Selection of		enic Practices	SIGHT 1		/		~		nanking and disposition		+-+	6
. 5			ting, drinking, betelnut, o		Т.	1	1.700	1411				1_1] 0
4 (4)	OUT N/A N/O	tobacco use			6				Cons	umer Advisory			
5 (N) C	OUT N/A N/O	No discharge from	n eyes, nose, and mouth	\rightarrow	6		Т	~~	I			T	
	P	reventing Conta	amination by Hands			22	и ол	r(N/A)		visory provided for ray	v or		6
6 IN 0	OVA AVA TU	Hands clean and	properly washed		6	1		<u> </u>	undercooked	TOOCS			
7 IN 0	UT N/A N/O	No bare hand con	tact with ready-to-eat foo	ds or	6	1		_	Highly Sus	ceptible Populatio	ns		
			e method properly follows		- V	23	IN OUT	(N/A)		oods used; prohibited t	oods not		6
8 (N) 0	UT		shing facilities supplied &		6				offered				
		accessible					10			Chemical			-
9 N O	ur.		ed Source		1 6	24	INO (NI)	r N/A	Food additive	s: approved and prope	rly used		6
	OUT N/A N/O		m approved source proper temperature	\rightarrow	6	1	K					1	\rightarrow
11 N 0			dition, safe, and unadulte	hater	6	25	(N) OUT	r	used	ces properly identified	, stored,	1 1	6
	-		available: shellstock tags		_			Con		ith Approved Prod	naduraa		
12 IN 0	ON (W) TU	parasite destruction	-		6	-	Τ	6		ith variance, specializ	main management of the last		
		Protection from	m Contamination			26	IN OUT	N/A)	process, and				6
13 IN O		Food separated as	nd protected		6		Risk	factors on	e impender ora	ctices or procedures in	lantified o	e the me	net 1
14 IN) OI	JT N/A		aces; cleaned & sanitized		6					f foodborne illness or i			
15 IN O	JT		of returned, previously ned, and unsafe food		6				-	ures to prevent foodbo			
		Isolvou, iscolidical		OOD R	ETAIL	00/	CTI	TEC					
		Good Patall Procti	ces are preventative mea						single and sho	ninet ablanta into dand			
Mark	"X" in box If r		ot in compliance and/or if								s. PTS =De	marit noi	inte
Complian	ce Status			COS	R PTS	Con	plianc	e Status	Harrison IV	-Induder Violendin	10-00		R IPTS
125		Safe Foot	d and Water						Proper	Use of Utensils			
27	Pasteurized	eggs used where re	popular		1	40	lr	1-use utens	sils: properly st	ored			1
28	Water and k	e from approved so	ource		2	41			uipment and lii	nens: properly stored,	dried,		1
				\rightarrow	_	3 3		andled	11- :	41-1			
29	TANUSTICE OF		ed processing methods		1	42	-		Value of the latest and the latest a	articles: properly stored	ı, used	-	1
	Proper coolin		rature Control	7 7		43		loves used		ulnment and Mana	line		
30	temperature		acdagle adelhibitifili		1	-	TE			uipment and Vend surfaces cleanable, p			T
31	-	operly cooked for h	ot holding		1	44			onstructed, and		openy		1
32		wing methods use			1	45				talled, maintained, use	ed; test		1
	1					100		trips					1
33	Thermomete	r provided and acc			1	46	N	onfood-co	ntact surfaces				1
24]	Is		entification			177	l.			ical Facilities	-		-
34		y labeled; original c			11	47	-			adequate pressure			2
35		nts, and animals no	od Contamination	1 1	1 2	48	-	-		backflow devices		-	2
				A			3	ewage and	wastewater p	roperly disposed		-	2
36 Contamination prevented during food peparation, storage & display				1	50	T	oilet faciliti	es: properly co	nstructed, supplied, &	cleaned		2	
37 Personat cleanliness				1	51	G	arbage/ref	use properly di	sposed; facilities main	tained		2	
38 Wiping cloths: property used and stored				1	52				maintained, and clear			1	
39 Washing fruits and vegetables					1	53	_			ghting; designated are			1.1
			d the above violatio						Docume	nts and Placards			a lean
l a	m aware of	the corrective	measures that sha	l be taken		54	/8	anitary Per	mit, Health Ce	rtificates valid and pos	ted		2
Person in C	harge (Print a	and Sign) V	UFIND C.S	SI D	PAA.	2K	18	Da	ta: 8 30	7007			
DEH Inenen	for (Print and	Slop) :	- 12	- Fr El	VVI 40	7	10		-130	100	le.	Home	Date
1)0	cien Mi	+ Clell Ept	10-7					\ Fol	llow-up (Circk	one): YES NO) 100	9/47	1017
	ev: 08.27.15			hite: DPHSS/D	DEH Yell	ow: Food	Establish	tnent				1	

	Division of	Environme			. 2			
ESTABLISHMENT NAME AMERICAN BAKARY	ou Establish	Homent Inspection Report LOCATION (Address) LANT (- JOBA) (088 W. Marine CORPS Drive Dededo, Guar (M. Gronesia Mail-2Mflo PERMIT HOLDER Gran 4:11, Inc.						
INSPECTION DATE SANITARY	PERMIT NO. SUO 1117							
	TEMPERATU	JRE OBSE	RVATIONS					
Item/Location	Temperatur		Item/Location	Tempe	erature (° F)			
Hot day / warner	146.50	f						
emperado - Pork / warner	156.0'F							
C. Fridans	7,0:2							
ITEM NO. OBS	ERVATIONS A	ND CORR	ECTIVE ACTIONS		CORRECT BY DATE			
Violations cited in this report must be				n Sections 8-4	05.11 and			
A regular inspe	8-406.11 of t		ted on this day	and				
the Following U	iolations 4	Jere obs	ervad	, , , ,				
			2319290					
# 2 amplyee health p	out (y not 1	provided						
Employee health poli	# 2 amplyee health policy out provided Employee health policy shall be provided to ensure employees do not confiningle food legispment.							
continuite food/eq	aipment.	nico)	10 (10					
#33 Thermometers/metal	- Sten type:	the roas	les had nourided		9/30/70			
	al- Stem type	therrome	tes shall be provided	1 to ensure				
Food products are								
Photos were tak	en	7.5						
Briefed PIC un Issued "A" placked	10 07 000	Tron.						
1330-20 11 9181 (4.53	700. 0010)							
				- VERVEAU				
		2000						
Based on the inspection today, the items listed above in the immediate suspension of the Sanitary Permit or do	wngrade. If seeking to ap	peal the result of	by the date specified by the Department, any police or inspection findings, a writte	Failure to comply in	nay result in ng must be			
submitted to the Director within the period of time esta Person in Charge (Print and Sign)	blished in the notice for co	orrections.	A					
DEH Inspector (Print and Sign)	C. STA. EU	on		Date: 8 367	7/10			
DEH Inspector (Print and Sign) Derien Mitchell EPHO-I Rev: 08.27.15	White: DPHSS/DEH	Valleum Frank	Frank II. have a d	9/36/2	051			

2)